

# BELA ROSADO

## 2024

*Bela's label is a facsimile of one of CVNE's label from 1910.*

*The stars represent the children of CVNE's founder, Eusebio Real de Asúa.*

*His brother Raimundo, the other founder, had no descendants. Each star represents one of the children: Sofia, Áurea, and Ramón. Sofia was known as Bela.*



**Type of wine:** Rosé  
**Region of production:** Ribera del Duero  
**Year:** 2024

**Grape varieties:** 100% tinta del país (Tempranillo)

**Type of bottle:** Bordeaux  
**Bottle size:** 75cl.

**Alcoholic volume:** 14.1%  
**pH:** 3.36  
**SO<sub>2</sub> Free/Total:** 25/70  
**Total acidity:** 6  
**Volatile acidity:** 0.37  
**Suitable for vegans**



### The vineyard

This wine comes from our tempranillo vineyards located around the winery in the village of Villalba de Duero. These vines are over 25 years old and grow at an altitude exceeding 820 meters. From this estate, we select the parcels situated in the coolest areas, taking full advantage of the unique conditions of the environment to achieve grapes of exceptional quality.

The gentle, rolling terrain of Villalba lends the vineyard a distinctive character. The soils present two distinct profiles: sandy-loam textures, characterized by a high proportion of sand particles, both coarse and fine, which promote aeration and drainage; and clay-loam textures. Both types reach an average depth of one meter and are low in organic matter, with moderate carbonate levels.

This balance between soil and altitude, combined with the cool climate, creates the ideal conditions for optimal grape ripening and the true expression of the tempranillo variety.

### Winemaking

The grapes used to produce this wine were the first to arrive at the winery, ensuring the preservation of the fruit's freshness required for a rosé. The wine is crafted using the saignée method, following a cold maceration of the must with the skins for approximately four hours to achieve the desired color. This is followed by static settling. The wine then ferments in stainless steel tanks for 15 days at 14°C with selected yeasts.

### Vintage / Harvest description

The 2024 vintage has been one of the most challenging of the past decade, marked by an exceptionally rainy year with precipitation levels above the usual annual average, from the beginning of the cycle through to the harvest. The summer was very hot, requiring meticulous ripeness monitoring at all times to preserve both the health and quality of the grapes. The harvest began on September 19 and extended until October 13, ensuring that all grapes were picked at their optimal ripeness. It was a cool year, resulting in wines with vibrant aromas and an excellent balance between acidity and alcohol. On the palate, they reveal silky, flavorful tannins.

### Tasting notes

It displays a brilliant cherry-pink hue with violet reflections, evoking its freshness and youthfulness. Its medium visual intensity invites exploration of an enchanting aromatic complexity. On the nose, it captivates with purity and vibrancy. Floral aromas intertwine with delicate balsamic nuances, while red fruits like ripe cherry and notes of wild herbs add depth and character. A subtle hint of anise enhances its naturally fresh sensation. On the palate, it is round and balanced, with vibrant acidity that accentuates its freshness. The finish is long and enveloping, leaving a persistent and pleasant impression.